



October 2014
Volume 2, Issue 7

On the Gulch

A Newsletter For and About
City of Helena Employees



Employee News

Congratulations to:

Kathy Macefield, planning division, on her retirement. Thank you for more than 30 years of commitment and service!

Thomas Jodoin, on his promotion to City Attorney.

And welcome to:

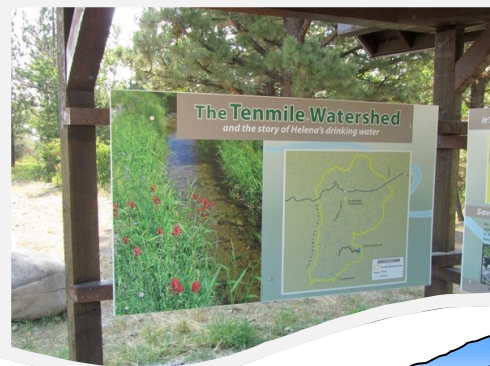
Ken Smith, Police;
Marty Binde, Engineering;
Craig Stevens, City Court;
Mike Zeigler, Community Facilities; and Rolla Stuck, Civic Center. Please say hello and welcome to our new employees!

Our primary water source, the Tenmile Creek, is not only an integral part of the success and health of our community, it is a beautiful part of our Montana landscape!

As a municipal watershed, there are many requirements for treatment of the water before it flows out of our taps in our homes. As part of a special permit process, our water treatment plant operations must include providing education opportunities for our community.

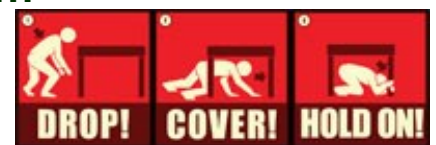
The new kiosk at the entrance to our Tenmile Water Treatment plant, just off the intersection of Hwy 12 and Rimini Road, serves multiple purposes. One is to provide some of the education requirement for our permits. The other is to provide a beautiful spot for a picnic, with shade and maps to guide visitors to the area.

Take a few minutes the next time you're driving west on Hwy 12 to stop and visit, you'll be glad you did!



The Great Montana ShakeOut - 10/22 at 10:22am

The annual ShakeOut Earthquake awareness drill is coming soon. To register and participate, go to <http://shakeout.org/montana/>.



October Already?!

We have a great line-up of activities this month! Mark your calendar for events in honor of our 150th year:
October 30 - 150th Anniversary Party at Performance Square & the Placer Lobby,
November 14 - Four Georgians Banquet hosted by Helena Rotary,
December 31 - NYE Gala - Find more information on Facebook, HelenaMT150!

**Fire Prevention
Week
October 5 - 11**

**Working smoke alarms
save lives, test yours
every month!**

Helena Fire Department
thanks our fire prevention
week sponsors:
Dave Pillatzke - Payne-
West Insurance,
McDonald's,
Helena Exchange Club,
Montana Radio Company

Stop!

Take a moment. Breathe.
Look around. Listen
Ask yourself "what do I
love about this moment?"
Life is unpredictable,
enjoy each moment.

Tip A Cop

Raising funds for Special Olympics

On September 2, officers, reserves, and volunteers from the Helena Police Department and the Lewis & Clark County Sheriff's Office served up a lot of food and fun at Mackenzie River Pizza - all to raise awareness and funds for Special Olympics Montana.

The officers worked alongside MRPC staff and introduced customers to some of our local athletes. This was the second year the Law Enforcement Torch Run "Tip a Cop" has taken place in Helena and the fourth year statewide.

The officers worked long hours, some in full uniform, bussing tables, cleaning dishes, and waiting on customers in order to receive "tips." Mackenzie River also donated \$1 for every "Guardian" pizza sold.

This event raised over \$2000 for Special Olympics Montana and everyone had a good time! Thanks to the officers/servers, Mackenzie River Pizza, the customers, and the athletes.



Michael Londra's Celtic Yuletide - December 13, 7:30



Michael presents an evening of "Christmas from Ireland" told in song, dance and the classic stories of his youth. The tenor sings traditional, heart-warming Irish carols like The Wexford Carol from his home county, Gaelic versions of Christmas songs you will love.

Get your tickets today at

www.helenaciviccenter.com

Vegetarian Roasted Squash Soup

Cut a squash (acorn, butternut, etc.) in half lengthwise, clean out the seeds, and lay it cut side up in a baking dish with 1/2 inch water at the bottom, sprinkled with cinnamon, brown sugar & salt. Cover and bake at 350° until tender when pierced with a fork. Let cool, then scrape squash out of shells and set aside. In a large saucepan, sauté 3/4 cup chopped onion in 3 tablespoons of olive oil or coconut oil. Add the squash and 2 cups of almond milk and 1 cup of vegetable soup stock (I like the vegetable "Better than Bouillon"). Use a blender or hand mixer to liquefy the soup, then transfer back into the saucepan. Add seasonings - garlic salt, pepper, chopped fresh tarragon, chopped jalapeños (optional). Simmer until thickened to desired consistency. Top with your choice of fresh tarragon, sage, slivered almonds and/or a spoonful of sour cream.

